METHOD FOR PRODUCING FISH GELATIN PEPTIDE

ABSTRACT OF THE DISCLOSURE

A method for producing gelatin peptide comprises the steps of cleaning fish skin with 0.1-5% salt water and fresh water, obtaining an extract from the fish skin using fresh water in neutral pH at 50-100°C, subjecting the water phase to enzymatic digestion, concentrating solution of the digest, activated carbon treatment of the concentrated solution of the digest, and drying the yield. The concentration of salt in the salt water used as cleaning water is preferably 0.5-2%. The fish skin is preferably from white meat fish. The fish skin from pollack such as Alaskan pollack or Pacific cod is particularly preferred. This method enables one to obtain, from fish skin, gelatin peptide from which fish odor is sufficiently eliminated by utilizing simplified processes to be executed under easily adjustable conditions.